

WHAT IS CLAIMED IS:

1. A method of producing a boiled green soybean being preserved and/or sold under illumination of light and being suitable for chilled distribution, the method comprising the step of selecting a green soybean containing chlorophyll a of not less than 3.8 g / 100 g wet weight, or using a green soybean cultivated to contain chlorophyll a of not less than 3.8 g / 100 g wet weight.
2. A method of producing a boiled green soybean according to Claim 1, wherein a cultivating method for increasing the content of chlorophyll and β -carotene in the green soybean is to widen an interval between roots.
3. A method of producing a boiled green soybean according to Claim 1, wherein a cultivating method for increasing the content of chlorophyll and β -carotene in the green soybean is to employ a low- phosphate fertilizer.
4. A method of producing a boiled green soybean according to Claim 1, wherein the green soybean preserved and/or sold under illumination of light and being suitable for chilled distribution is preserved and sold for 24 hours or longer under illumination of light.
5. A method of producing a boiled green soybean being preserved and/or sold under illumination of light and being suitable for chilled distribution, the method comprising the step of selecting a green soybean containing β -carotene of not less than 750 μ g / 100 g wet weight, or

using a green soybean cultivated to contain β -carotene of not less than 750 μg / 100 g wet weight.

6. A method of producing a boiled green soybean according to Claim 5, wherein a cultivating method for increasing the content of chlorophyll and β -carotene in the green soybean is to widen an interval between roots.

7. A method of producing a boiled green soybean according to Claim 5, wherein a cultivating method for increasing the content of chlorophyll and β -carotene in the green soybean is to employ a low- phosphate fertilizer.

8. A method of producing a boiled green soybean according to Claim 5, wherein the green soybean preserved and/or sold under illumination of light and being suitable for chilled distribution is preserved and sold for 24 hours or longer under illumination of light.

9. A method of producing a boiled green soybean being preserved and/or sold under illumination of light and being suitable for chilled distribution, the method comprising the step of selecting a green soybean containing chlorophyll a of not less than 3.8 g / 100 g wet weight and β -carotene of not less than 750 μg / 100 g wet weight, or using a green soybean cultivated to contain chlorophyll a of not less than 3.8 g / 100 g wet weight and β -carotene of not less than 750 μg / 100 g wet weight.

10. A method of producing a boiled green soybean according to Claim 9, wherein a cultivating method for increasing the content of chlorophyll and β -carotene in the green soybean is to widen an interval between roots.

11. A method of producing a boiled green soybean according to Claim 9, wherein a cultivating method for increasing the content of chlorophyll and β -carotene in the green soybean is to employ a low- phosphate fertilizer.

12. A method of producing a boiled green soybean according to Claim 9, wherein the green soybean preserved and/or sold under illumination of light and being suitable for chilled distribution is preserved and sold for 24 hours or longer under illumination of light.

13. A frozen product of a green soybean produced by a producing method according to Claim 1, or a green soybean thawed from the frozen green soybean.

14. A frozen product of a green soybean produced by a producing method according to Claim 5, or a green soybean thawed from the frozen green soybean.

15. A frozen product of a green soybean produced by a producing method according to Claim 9, or a green soybean thawed from the frozen green soybean.